



Condimento Balsamico Etrusco

Aceto Balsamico

GRAPE VARIETIES

Variable percentages of traditional Montalcino white grape varieties Moscadello and Trebbiano..

DESCRIPTION

Colour: dark brown, strong and lucent.

Bouquet: typical, complex, spicy, brings forth a pleasant and harmonious acidity.

Taste: typical, with great sweet-sour balance.

Excellent seasoning for risotto dishes, particularly indicated for the preparation of white and red meat, fish that has been grilled, baked or cooked in "papillote" or in the oven, on omelettes and other sweet-sour dishes. Thanks to its special flavour it can be used also for desserts, sprinkled on fresh berries or vanilla ice cream, for example..

TECHNICAL NOTES

Production technique: the late harvested grapes are pressed. The filtered juice is simmered, reduced then cooled down and transferred to wood barrels (4-8 months). In this period, the transformation process begins. Subsequently, a progressive racking takes place into barrels of decreasing capacities (from 60 to 25 litres) and of different wood (oak, chestnut, cherry, ash, mulberry) until the last 25-litres barrel is topped off, out of which,

At the end of maturation, the salsa balsamica is taken. The aging lasts for approximately 12 years.

Total acidity: 56%

AVAILABLE FORMATS :
0,150 l

